

Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1. (Original) A beta-glucan-containing processed cereal grain product which when mixed with water at temperatures of between approximately 0 to 55 degrees C releases at least approximately 60 % of the beta-glucan into the water, the beta-glucan so released having an average molecular weight at least greater than approximately 100,000 Daltons and/or a specific viscosity greater than approximately 2.0 cSt at beta- glucan concentrations of approximately 0.5 % by weight.
2. (Original) A beta-glucan-containing processed cereal grain product which when mixed with water in a weight to volume ratio of approximately 1 to 20 at temperatures of approximately 37 degrees C for one hour releases at least approximately 60 % of the beta-glucan into the water, the beta-glucan so-released-having an average molecular weight at least greater than approximately 100,000 Daltons.
3. (Original) A beta-glucan-containing processed cereal grain product which when mixed with water in a weight to volume ratio of approximately 1 to 20 at temperatures of approximately 37 degrees C for one hour releases at least approximately 60 % of the beta-glucan into the water, the beta-glucan so released having a specific viscosity greater than approximately 2.0 cSt at beta-glucan concentrations of approximately 0.5 % by weight.
4. (Currently Amended) A beta-glucan-containing processed cereal grain product as claimed in ~~any one of claims 1 to 3~~ claim 1 wherein the product is a flour.

5. (Currently Amended) A beta-glucan-containing processed cereal grain product as claimed in ~~any one of claims 1 to 4~~ claim 1 wherein the product is derived from cereal having a beta-glucan content greater than 6 % by weight.

6. (Original) A beta-glucan-containing processed cereal grain product as claimed in claim 5 wherein the product is derived from cereal having a beta-glucan content greater than 9% by weight.

7. (Currently Amended) A beta-glucan-containing processed cereal grain product as claimed in ~~any one of claims 1 to 6~~ claim 1 wherein the amount of beta-glucan released is greater than 75 %.

8. (Currently Amended) A beta-glucan-containing processed cereal grain product as claimed in ~~any one of claims 1 to 7~~ claim 1 wherein the average molecular weight of the beta-glucan released is greater than approximately 500, 000 Daltons and/or the specific viscosity at beta- glucan concentrations of approximately 0 ; 5 % is greater than approximately 20.0 cSt.

9. (Currently Amended) A beta-glucan-containing processed cereal grain product as claimed in ~~any one of claims 1 to 8~~ claim 1 wherein the product contains additional components.

10. (Currently Amended) A beta-glucan-containing processed cereal grain product as claimed in ~~any one of claims 1 to 9~~ claim 1 wherein starch within the product is physically modified.

11. (Original) A method for producing a beta-glucan-containing product comprising at least heating beta-glucan-containing cereal grain above approximately 60 degrees C in the presence of greater than approximately 50 % water by weight followed by drying.

12. (Currently Amended) A method as claimed in claim 11 wherein the method comprises at least the stepsof :

[[M]]mixing a beta-glucan-containing cereal grain with water to provide a mixture having greater than 50% by weight water;

[[H]]heating the mixture to above approximately 60 degrees C; and

[[D]]drying the mixture.

13. (Original) A method as claimed in claim 12 wherein the mixing of the cereal grain with water occurs prior to heating.

14. (Original) A method as claimed in claim 12 wherein the mixing of the cereal grain with water and heating occur simultaneously.

15. (Currently Amended) A method as claimed in ~~any one of claims 11 to 14~~ claim 11 wherein the cereal grain contains greater than 6 % beta-glucan.

16. (Original) A method as claimed in claim 15 wherein the cereal grain contains greater than 9% beta-glucan.

17. (Currently Amended) A method as claimed in ~~any one of claims 11 to 16~~ claim 11 wherein the cereal grain is chosen from one or more of barley and/or oats.

18. (Currently Amended) A method as claimed in ~~any one of claims 11 to 17~~ claim 11 wherein the cereal grain is a mixture of different cereal grains.

19. (Currently Amended) A method as claimed in ~~any one of claims 11 to 18~~ claim 11 wherein the cereal grain is a processed cereal grain.

20. (Original) A method as claimed in claim 19 wherein the processed cereal grain is a flour.

21. (Original) A method as claimed in claim 20 wherein the flour is enriched for beta-glucan.

22. (Currently Amended) A method as claimed in ~~any one of claims 11 to 21~~ claim 11 wherein the mixture is heated to a temperature greater than approximately 90 degrees C.

23. (Currently Amended) A method as claimed in ~~any one of claims 11 to 22~~ claim 11 wherein the mixture is milled to a flour following drying.

24. (Currently Amended) A method as claimed in ~~any one of claims 11 to 23~~ claim 11 wherein the method further comprises the step of adding one or more components or ingredients to the cereal grain and/or physically modifying and/or partially enzyme hydrolysing starch present in the cereal grain prior to, during, or after processing.

25. (Currently Amended) A beta-glucan-containing product produced by a method of ~~any one of claims 11 to 24~~ claim 11.

26. (Currently Amended) A food product comprising at least a beta-glucan-containing product as claimed in ~~any one of claims 1 to 10 or 25~~ claim 1.

27. (Currently Amended) A food product as claimed in claim 26 wherein the food product is bread, pasta, or processed food bar.

28-29. (Cancelled)

30. (Currently Amended) A pharmaceutical composition comprising at least a beta-glucan-containing product as claimed in ~~any one of claims 1 to 10 or 25~~ claim 1.

31-32 (Cancelled)

33. (Currently Amended) A method of moderating glycaemic response and/or lowering serum cholesterol levels, and/or alleviating constipation in a subject, the method comprising at least the step of administering to a subject a beta-glucan-containing product as claimed in ~~any one of claims 1 to 10 or 25~~ claim 1.

34. (New) A method for producing a cereal flour that is enriched in beta-glucan, the method comprising at least the steps of:

(i) milling a cereal grain so that from substantially 10% to substantially 90 % of the flour particles are less than substantially 200 μm in size;

(ii) dry sieving the milled flour using a screen having a mesh size of substantially 100 μm to substantially 350 μm and collecting a coarse fraction from the top screen and a fine fraction passing through the screen;

(iii) dry sieving the fine fraction using a screen having a mesh size of substantially 50 μm to substantially 150 μm , but less than the mesh size of the screen in step (ii), so that an enriched beta-glucan fraction is collected from the top screen and an enriched starch fraction is collected from the fraction that passes through the screen; and

(iv) optionally milling the coarse fraction for step (ii) and repeating steps (ii) through (iv) at least a number of times so that all fractions enriched in beta-glucan contain at least substantially 1.5 times the amount of beta-glucan as the source grain and at least substantially 40 % of the beta-glucan in the source grain is present in the fractions enriched in beta-glucan fractions.